



©

DINNER BANQUET MENU

Every entree is served with bread, butter, mixed green salad with ranch style dressing, coffee, iced tea or soda.

PRIME RIB - Our signature. Seared in an herb crust and slow roasted for hours to ensure the most tender prime rib available. Served with ruby port au jus, creamed horseradish, and red skin garlic mashed potatoes.
PETITE CUT - Half a pound.....**25.99** **STANDARD CUT** Three quarters of a pound**28.99**

******* CLASSIC STEAKS *******

Our steaks are hand-cut to ensure the freshest steak possible.

TOP SIRLOIN- Juicy with great beef flavor. Served with garlic mashed potatoes. **23.99**

NEW YORK- The steak with the heartiest beef flavor. Served with garlic mashed potatoes..... **24.99**

FILET MIGNON- Our most delicately flavored steak. Served with garlic mashed potatoes... **27.99**

BABY BACK RIBS- A full slab of fall off the bone tender ribs, basted with a smoky barbecue sauce. Served with red skin garlic mashed potatoes. **27.99**

FOREST MUSHROOM CHICKEN- Grilled chicken breasts covered with a rich whiskey peppercorn sauce accented with sautéed mushrooms. Served with rice pilaf **21.99**

PECAN ENCRUSTED CHICKEN- Chicken breast lightly dusted with chopped pecans and baked to a golden brown. Served atop sautéed spinach and topped with hollandaise sauce. Served with rice pilaf..... **22.99**

ROASTED SALMON- A filet of Norwegian salmon brushed with garlic butter. Served with rice pilaf..... **24.99**

FLAME BROILED SWORDFISH- A lightly seasoned swordfish steak flame broiled and topped with a hint of garlic butter..... **24.99**

SCAMPI FETTUCCHINI PASTA- Pasta tossed with a white wine scampi butter with diced tomatoes and green onions. **WITH CHICKEN \$21.99 OR WITH SHRIMP..... 24.99**

ENTIRE GROUP MAY ADD A CUP OF SOUP DU JOUR FOR \$1.00 PER PERSON

ALL BEEF ENTREES WILL BE PREPARED TO MEDIUM TEMPERATURE.

VEGETARIAN ENTREE AVAILABLE UPON REQUEST. 21.99

***** PLEASE LIMIT ENTREE CHOICES TO THREE *****

*** PACKAGES DO NOT INCLUDE SALES TAX OR 20% SERVICE CHARGE ***

www.hungryhuntersteakhouse.com



LUNCH BANQUET MENU

Every entree is served with bread, butter, mixed green salad with ranch style dressing, coffee, iced tea or soda.

- PRIME RIB**- Our signature. A half pound cut seared in an herb crust and slow roasted for hours to ensure the most tender prime rib available. Served with ruby port au jus, and creamed horseradish. Served with rice pilaf..... **18.99**
- TOP SIRLOIN**- Juicy with great beef flavor. Served with rice pilaf **16.99**
- FOREST MUSHROOM CHICKEN**- Grilled chicken breast covered with a rich whiskey peppercorn sauce accented with sautéed mushrooms. Served with rice pilaf **14.99**
- LEMON HERB CHICKEN**- Grilled chicken breast seasoned with olive oil, garlic, oregano, spices, and Chablis wine. Served with rice pilaf..... **14.49**
- SOUTHWESTERN CHICKEN SALAD** - A Grilled Chicken breast on top of a bed of Spinach, romaine, cabbage and carrots tossed in a mild pepper ranch. Topped with tortilla strips and black bean corn salsa and lightly drizzled with a sweet chili garlic sauce..... **16.99**
- ROASTED SALMON**- A filet of Norwegian salmon brushed with garlic butter. Served with rice pilaf. **17.99**
- BBQ RIB EYE**- A half pound cut of Rib Eye Grilled and basted with a smoky barbecue sauce. Served with French Fries **18.99**
- BABY BACK RIBS**- A half slab of fall off the bone tender ribs, basted with a smoky Barbecue sauce and baked. Served with French fries..... **16.99**

ENTIRE GROUP MAY ADD A CUP OF SOUP DU JOUR FOR \$1.00 PER PERSON.

ALL BEEF ENTREES WILL BE PREPARED TO MEDIUM TEMPERATURE.

VEGETARIAN ENTREE AVAILABLE UPON REQUEST. 14.99

***** PLEASE LIMIT ENTREE CHOICES TO THREE *****

**** PACKAGES DO NOT INCLUDE SALES TAX OR 20% SERVICE CHARGE ****

www.hungryhuntersteakhouse.com

H U N G R Y
HUNTER

STEAKHOUSE

BANQUET APPETIZER MENU

FRESH VEGETABLE TRAY- Assorted finger-sized seasonal fresh vegetables served with ranch style dressing for dipping.	38.99
POTATO SKIN TRAY- Crispy potato skins topped with melted Cheddar and Jack cheeses, bacon bits, and scallions.	39.99
CHEESE TRAY- Bite sized Cheddar, Swiss, and Jack cheeses served with a cracker assortment.	44.99
SHRIMP COCKTAIL TRAY- Medium sized prawns poached, chilled, and served with cocktail sauce and wedges of lemon.	79.99
MINI CAJUN BABAS TRAY- Boldly seasoned Cajun lamb chops charbroiled to Medium served with a bowl of ranch.	79.99
COMBINATION TRAY- All the best. Shrimp cocktail, Crab Stuffed Mushrooms, And Potato skins.	79.99
BRUSCHETTA TRAY- Fresh sourdough, grilled and topped with roasted pepper, Pico de Gallo And fresh mozzarella.	54.99

EACH TRAY SERVES 20-25 PERSONS.

BANQUET DESSERT MENU

TURTLE CHEESE CAKE- A creamy New York style single layer cheese cake topped with fudge, caramel and pecans.	3.99
CHOCOLATE CAKE- Delicate chocolate single layer cake topped with Freshly carved chocolate flakes.	3.75
CARROT CAKE- An old favorite. Spiced carrot single layer cake topped with a rich cream frosting.	3.75
VANILLA ICE CREAM WITH CHOCOLATE SAUCE	3.50
RAINBOW SHERBET	3.25

ALL DESSERTS MUST BE LIMITED TO ONE CHOICE AND PRE-ORDERED FOR THE ENTIRE GROUP

*** PACKAGES DO NOT INCLUDE SALES TAX OR 20% SERVICE CHARGE ***

www.hungryhuntersteakhouse.com



BANQUET MENU FOR CHILDREN

(AGES 10 AND UNDER)

Every entree is served with bread, butter, mixed green salad with ranch style dressing, milk or soda.

- PRIME RIB-** A flavorful prime rib coated with herbs, seared, and slow roasted.
Served with French fries **\$13.99**
- BBQ RIBS-** A half rack of fall off the bone pork ribs served with a tangy BBQ sauce.
Served with French fries..... **\$14.99**
- CHEESE BURGER-** A full quarter pound burger fresh ground daily. Charbroiled
and served with French fries..... **\$7.99**
- CHICKEN STRIPS-** Tender strips of breaded chicken served with tangy
BBQ sauce and French fries **\$8.99**
- MACARONI & CHEESE-** Served with French fries..... **\$6.99**

**** PACKAGES DO NOT INCLUDE SALES TAX OR 20% SERVICE CHARGE ****

www.hungryhuntersteakhouse.com



Authentic Santa Maria Style Catering

OFFSITE CATERING
&
BANQUET MENU

Revised 7/15

Contact our Sales Coordinator
Geena Vizcarra

3580 Rosedale Hwy
Bakersfield, Ca 93308
(661) 328-0580 Fax (661) 328-0813